

# PARIS FASHIONS AT THE SUMMER RESORTS



used and everything about them is on the most expensive order. It would be impossible for most laundresses to launder such a waist satisfactorily, and to have it cleaned so as to retain its pristine freshness is by no means a cheap matter, so that it can easily be seen that a sufficient number of such costumes, with all the accessories thereof, must needs cost money. The white pongee gowns, made with the plain coat and plain skirt, are very smart, do not require to be

laundered so often and are in the end less expensive, although they have the disagreeable quality of soon getting mussed and tumbled. The rather heavier pongee is better for such a gown, but, of course, it is warmer, just as the heavier linens are much warmer than the light weight. Of all the gowns that women wear the most becoming and effective are those elaborate creations of batiste and lace or of fine lawn and lace. These are made this year on very much the same lines as they were last season, the sleeves showing more difference than anything else. The tucked skirts—that is, those with the horizontal tucks at the back and side—are tucked very fine, almost like cords, and have an entre-deux of lace. The flounces are edged with lace, with entre-deux of lace, and the lace put on in loops and irregular lines or bows, just as was last year's fad, is still in favor. The waists have the lace yokes or lines of lace entre-deux, alternating with tucks; the lower part of the sleeves fit close to the arm, and then a full puff falls nearly to the wrist, where it is finished with a band.

Among the newest gowns are noticed a great many that have a touch of black in the trimming. Narrow black velvet ribbon or black tulle bows or a black satin bodice and sash or a belt and sash ends fastened with a rhinestone buckle are extremely pretty with white or light colored batiste frocks. This is in contrast to the all white costumes that has been fashionable for so long a time. Only an artist's fingers could possibly have regulated the manner in which the black is put on with these light materials. It is not the old fashioned style of running the black velvet ribbon through any beading of lace or embroidery, but the ribbon itself is sewed on—a narrow velvet ribbon and put on rather full. This on fichu and flounces is exceedingly effective. When used in a bodice there is often not another touch of color or contrast in the costume, and the bodice is draped with the folds held ed down in front to form a long point, but is much shorter at the back. Liberty satin or even black tulle silk is preferred to the black velvet bodice or one of the heavy satin. An extremely odd effect is gained in black and white when a white gown has flounces of white silk, the gown itself being of other material, and these flounces trimmed with bands of narrow black velvet put on in black lines. A white veiling gown with a broad

silk band around the foot of the skirt, the band striped with the black velvet and a bodice to match, is one of the new fads that is effective and rather unusual, as is a white mull gown that has no trimming save the appearance of trimming given by the shirred yoke on skirt and waist and the rows of shirring at the upper part of the sleeve and a black tulle belt and sash with a large rosette of black tulle on the front of the waist, with a rhinestone ornament in the centre.

Of all the smart gowns for watering places wear, the smartest are those of the embroidered muslins of the old fashioned tambour work, made in white, pale blue, pale yellow and pink. The entire gown is a mass of the embroidery, a favorite design being in the large and small wheels combined. The skirt has a broad ruffle of the same embroidery, and the waist, of the same material, has a shaped collar that reaches half way down to the waist at the back and almost to the belt in front. The upper parts of the sleeves are close fitting and of the embroidery, with the black bows below and a puff finished with scalloped edges of the embroidery. A favorite fashion also is the wearing of colored underslips with the white embroidered muslins of this description, and the changes of underslips often make the gown look like

an entirely different one, for pink and blue present such a different appearance when showing through the embroidery.

Large collars and fichus and bolero effects are as much the fashion as ever with all these more or less (principally more) elaborate frocks, and often there is no trimming save the fine hand tucks and plaits on the skirt, while in the collar is a mass of beautiful hand work or the finest of real lace. Another new fashion in embroidered muslins is seen in the white muslin gowns, trimmed with ruffles of pale blue tambour work. A gown of this description has a skirt that is quite full on the hips and at the back, and is trimmed with these ruffles of the blue embroidery of graduated width. The waist is charmingly old fashioned, with its huge leg o' mutton sleeves that have two ruffles of embroidery below the elbow and a deep cuff of the embroidery, while a shoulder cape of the white muslin, trimmed with the blue embroidery, fits close to the shoulders and the ends are crossed in front and drawn around to the back, where they are fastened under the pointed bodice of white silk. With this costume is worn a hat of pale blue straw, trimmed with long blue ostrich feathers.

A. T. ASHMORE.

## More or Less Unfamiliar Toasts.

By E. M. HOFFMAN.

TO the confirmed giver of informal little dinners, as well as to the equally confirmed partaker thereof, the discovery of a new toast is something to rejoice over.

Almost anything that expresses good will will go with the cocktail, but one's best efforts should be reserved for the later courses, when the inner man being enjoyment reigns supreme. A toast that would fall flat with the clams would be well received with the fish, and with the entrée would achieve a great success.

The mental attitude of the convivial dinner giver is well expressed in the quaint inscription of an old "Peace and Plenty" pitcher found in a curio shop. It abounds in capital letters and breathes a spirit of frankness:—

A Friend that is Social,  
Good Natured and Free  
To a Pot of my Liquor  
Right welcome shall be.  
But he that is Proud  
Or ill Natured may Pass  
By my Door to an Alehouse  
And Pay for his Glass.

Equally frank is the "Toast of the Constant Lover," rarely given, as the tactless truth does not conduce to present good fellowship:—

Here's to you, my dear,  
And to the dear that's not here, my dear;  
But to the dear that's here, my dear,  
Were here, my dear,  
I'd not be drinking to you, my dear.

The reverse of the medal is shown in a modification of "Tom" Moore:—

Let us drink to the thought that where'er a man  
Lives  
He is sure to find something that's blissful and  
And that when he is far from the lips that he  
Loves  
He can always make love to the lips that are near.

The toast of the party carrée shows a fine disregard of grammar and something of the philosophy of Montesquieu, when he said that he "attached himself to such as he

thought loved him and detached himself as soon as he thought they didn't:—

Here's to you two and we two,  
If you two like we two  
As we two like you two  
Then here's to us four;  
But if you two don't like we two  
As we two like you two  
Then here's to we two and no more.

What might be called a fair minded toast is embodied in the words of an old song:—

Here's to ye absent lords,  
May they long in a far country stay;  
Drinking at other absent lords,  
The health of other absent lords.

The wisdom of enjoying our golden hour is expressed by Durant, who says:—

Long live today—our swan at least.  
Shall we tomorrow see?  
Take what you can of joy and feast  
On the bright hours that have to be.

A writer offers a homely "toast to contentment" in language that suggests covert threat:—

No one buldog yet could eat  
Every other buldog's meat;  
If you have a good sized bone,  
Let the other dogs alone.

The toasts to "lovely woman" are innumerable, and range from the fulsome to the coldly critical, not to say savage. A gentleman, somewhat catholic in his tastes and of a testy humor, is responsible for the following:—

Here's to women who are tender,  
Here's to women who are slender,  
Here's to women who are large and fat and red;  
Here's to women who are married,  
Here's to women who have teeth,  
Here's to women who are speechless—but they're dead.

That time honored bumper drink to the masculine heart:—

To the light that lies in woman's eyes,  
And lies and lies and lies!

is always more or less annoying to the particular rag and bone and hank of hair at which it is directed, but she need only hide her time to raise her glass and send home her little verbal arrow, which, being tipped with truth, always makes its mark:—

To woman's love—to man's not akin,  
For her heart is a home, while his heart is an inn.  
Some cynic who looks upon life with jaundiced eyes has written:—

Here's to Love—  
That disease which begins with a fever and  
ends with a yawn.

To those who cry "Out upon such doctrines!" and who still cherish their illusions the heart to heart toast will appeal. One that rings true and escapes silliness runs:—

To me and you when skies are blue,  
To you and me when tempests be;  
To both together in every weather.

The "Toast of the Gay Deceiver" possesses subtle significance:—

I have met many, liked a few;  
Loved but one—here's to you.

Accompanied by a properly soulful glance, or which the habitual giver of little dinners is usually past master, this is generally successful. It takes a keen maiden to discover that the loved one may not be herself, and that her host has yet kept well within the limits of the truth.

A doubting Thomas, and a selfish withal, drinks to the following:—

Here's to those who love us,  
Not to those whom we love;  
For those whom we love  
May not love us.

The purely impersonal and somewhat frivolous toast is sometimes useful. As a sample:—

To that curious thing called love,  
Which comes like a dove  
From heaven above  
To some  
While to others it flits  
And scatters their wits,  
And gives 'em all fits.

Some one who eschews fine phrases sings:—

To My Sweetheart:—  
She's not a goddess, an angel, a lily or a pearl;  
She's just that which is sweetest, completest and  
bestest.

A dear little, queer little, sweet little girl

For those who make a practice of looking upon the wine when it is red, who pour libations frequently and yet make few distinctions, the code of the eighteenth century is pat:—

Not drunk is he who from the floor  
Can rise and drink some more;  
But drunk is he who prostrate lies,  
And who can neither drink nor rise.

Perhaps the most graceful and certainly the most concise toast, and therefore reserved for the last, is:—

May you live as long as you like  
And have what you like as long as you live.

## Some Hot Weather Beverages.

Why should every creature drink but I?—COWLEY.

AM is by nature a thirsty animal, but most physicians nowadays are of the opinion that the average person drinks far too little for his own good. Nature has arranged, they say, that the amount required to restore bodily waste is five and a half pints in twenty-four hours. This all the year round, while much more is required in the summer. The benefit attained by taking the water cure at many of the popular springs is not so much the special properties of the water as in the amount that is consumed.

Of all beverages, the most important is pure water, cooled, at this season on the ice, not by ice. Ice water in which is constantly melting is a menace to health. Not only does the taking of a half pint or more of ice water at 32 degrees into the stomach, whose normal temperature is 102 Fahrenheit, threaten chills or congestion, but the ice itself is frequently infected. Freezing does not destroy germs, as boiling does, and much of the natural ice used is open to the suspicion of having been gathered from waters contaminated by sewage or drainage from farms or even worse. With artificial ice this objection does not hold.

While filtering will remove solid impurities, boiling is required to dissipate poisonous conditions. When this is impossible, as in summer journeys or in country hotels or boarding houses, the same results may be obtained, according to Mrs. Ellen S. Richards, of the domestic science department of the Boston Institute of Technology, by small quantities of permanganate of potash added to the glass of drinking water. The water will be of a pinkish color after the germicide has done its work. A few drops of lemon juice added to a glass of water makes a good germicide, is refreshing, and furnishes a health giving drink.

The lemon, indeed, is the summer fruit par excellence for summer beverages, and its price happily puts it within the reach of all. Limes are also cooling and refreshing, but are not so easily obtainable.

### Drinks That Can Be Made at Home

Among the pleasant and wholesome hot weather drinks that may be readily prepared at home are the following:—

**Barley Water.**—This popular drink, which is now frequently served at luncheons, originated in the Guards' Club House, London. Its fame soon spread to other fashionable clubs, whence comes the complaint that since its introduction their bar receipts have fallen off surprisingly. To prepare it put a scant quarter cup of barley into an earthen bowl and cover with two quarts of boiling water. When cold drain and add lemon juice and sugar to taste. Grated nutmeg is considered to be an addition by some people.

**Oatmeal Water.**—Put a quarter of a cup of oatmeal into an earthen bowl, one half cupful of sugar and the juice and rind of a lemon cut in small pieces. Cover with three quarts of boiling water and stir until the sugar is dissolved. Let it stand until it is cold, strain and chill. Fruit vinegars may be used in place of the lemon.

**Iced Chocolate.**—Iced chocolate is often served at hot weather functions instead of iced tea or coffee. To prepare it, put into a granite or porcelain lined kettle four ounces powdered, unsweetened chocolate, six ounces granulated sugar and a cup of hot water. Cook to a smooth, shiny paste, letting it boil hard. Watch carefully that it does not scorch. Add three cups of water and allow all to boil until the liquid is of the consistency of thick syrup. Take from the fire and stir frequently while it is cooling. When cold flavor with vanilla and a

little cinnamon, and if to be used right away add a half cup of cream. The whole is then beaten with an egg beater until very light. Serve in tall glasses, partly filled with cracked ice. This chocolate syrup, without the cream, can be kept in glass jars in the refrigerator for a long time. When serving a couple of tablespoonfuls of whipped cream can be put on the top of each glass.

**Milk Shake.**—Add to a glass of sweet milk the juice of a lemon or lime, two tablespoonfuls of sugar and shaved ice to fill the dish. Shake vigorously. A delicious addition is a tablespoonful of rich ice cream, added just before the shaking process.

**White Punch.**—Add two tablespoonfuls of brandy to a glass of sweet milk, the same amount of sugar, the juice of a lime or lemon and shaved ice to fill the glass. Finish with a tiny dust of cayenne.

**Milk Lemonade.**—Dissolve six ounces of sugar in a pint of boiling water and mix with a gill of lemon juice and the same quantity of sherry. Add three gills of cold milk, stir well together and strain through a jelly bag. Chill.

### Women Are Fond of It.

**Orange Juice, with Fruits.**—This is a favorite drink at women's luncheons where no wines are served. Squeeze out as much juice as is needed, and chill. Into each glass drop a few slices of banana, a toky grape, cut and seeded, a slice of tart apple, a preserved cherry or any other decorative bit of fruit and a little sugar. Fill with orange juice and chilled ice and serve in tall glasses.

**Leigh Hunt's Cup of Tea.**—One ounce of tea finely ground moistened with cold water. Let it stand twenty minutes, then pour over it a scant quart of boiling water. Steep one moment, pour off and chill. A small quantity of cream is considered an addition.

**Tea Punch.**—To the juice of three oranges, three lemons and the pulp and juice of one ripe pineapple add one pint of sugar and let it stand until the sugar is dissolved. Pour a quart of boiling water over one tablespoonful of Ceylon or any strong tea, and let it stand until cold. Strain and add to fruit, pulp and juice. Add one quart of Apollinaris water, one box of fresh raspberries or strawberries used whole, and pour over a block of ice in the punch bowl.

**Russian Tea.**—Allow one teaspoonful of tea to each cup of boiling water and steep fifteen minutes. Fill glasses three-fourths full of cracked ice, add one teaspoonful of lemon juice and one slice of lemon and pour in the boiling tea. The ice should be so fine that it chills the tea immediately.

**Iced Wines.**—Never put ice in the wine. Chop the ice, take a piece of thick flannel or blanket, dip it in ice water, lay the wine bottle on its side and cover with cracked ice. In the case of champagne leave the bottle on its side for at least four hours before serving. Red wines should never be served at any lower temperature than blood heat. White wines, on the contrary, should be served at a temperature of 55 degrees.

**Orgat.**—Blanch and peel a half pound of Jordan almonds and pound to a paste in a mortar. Add three pints of water and press through a linen cloth. Dissolve a pound and a half of sugar in a pint of water, and cook to a clear syrup. Add to the almond milk, flavor with orange flower water and serve well chilled.

**A West Point Drink.**—To each glass of food water allow a scant teaspoonful of lime juice, one or two dashes of bitters and sugar to sweeten.

**Iced Coffee.**—Make a good clear coffee, season with cream and sugar, cool and ice.

**Ginger Ice.**—Put into a pitcher the thin yellow rind of a lemon, rejecting all the hard, bitter white part. Add the juice of

the lemon, a tablespoonful of Jamaica rum and a tablespoonful of sugar. Add ice, pour in a bottle of ginger ale, mix and serve.

**Swizzle.**—Put half of a yolk of an egg into a glass and beat. To this add a teaspoonful of powdered sugar, one of rum and a few drops of bitters. Beat again to a froth and fill the glass with a mixture of milk and cream. In lieu of a regular swizzle stick an eggbeater will do.

EMMA PADDOCK TELFORD.

